

HashBrowns40

Number of Servings: 40 (155.51 g per serving)

| Amount | Measure | Ingredient |
|--------|---------|---|
| 13.00 | lb | Hash Browns, country style, fzn |
| 8 1/2 | Tbs | Peppers, bell, green, sweet, freeze dried |
| 1 1/8 | cup | Onion, white, fresh, chpd |
| 8 1/2 | Tbs | Margarine, soft, safflower oil |
| 80.00 | ea | Cooking Spray, butter flvr, 1/3 sec spray |

Nutrients per serving

| Nutrition Facts | |
|--|---------------------------|
| Serving Size (156g) | |
| Servings Per Container | |
| Amount Per Serving | |
| Calories 100 | Calories from Fat 25 |
| % Daily Value* | |
| Total Fat 3g | 5% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 35mg | 1% |
| Total Carbohydrate 16g | 5% |
| Dietary Fiber 4g | 16% |
| Sugars 5g | |
| Protein 2g | |
| Vitamin A 2% | Vitamin C 15% |
| Calcium 4% | Iron 4% |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. | |
| | Calories: 2,000 2,500 |
| Total Fat | Less than 65g 80g |
| Saturated Fat | Less than 20g 25g |
| Cholesterol | Less than 300mg 300 mg |
| Sodium | Less than 2,400mg 2,400mg |
| Total Carbohydrate | 300g 375g |
| Dietary Fiber | 25g 30g |
| Calories per gram: | |
| Fat 9 • Carbohydrate 4 • Protein 4 | |

Instructions

Serving size: 1/2 cup-2/3 C(#8 scoop)-1CS

Saute peppers & onion in pan

Place hash browns, onions and peppers on well sprayed baking pan. Drizzle with melted margarine. Spray top with cooking spray.

Bake at 425 F 20-30 minutes (or more, amount of time depends on yield being prepared and thickness on baking pan).

To retain crispness, serve immediately.

HACCP

Cooking :

- Cook to an internal temperature of 135 F for 15 seconds.

Holding :

- Hold for hot service at an internal temperature of 135 F or higher.

Cooling :

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.